

Winters Barns

Twilight Package Menu

Drinks Package

Within the Twilight Package you have included two glasses of prosecco for your guests. One is served as a Post Ceremony Drink and one as a Toast Drink for your speeches.

Apericena Prosecco, Italy

This Prosecco carries lots of fresh peach, pear, and an elegant zest. Delicate and aromatic with fine bubbles.



Canapés

The canapés will be served during your drinks reception post ceremony.

Please choose any 4:

COLD

- Crab, mango and chilli taco with an avocado and lime emulsion
- Parmesan bon bon and bacon jam
- Mushroom ragu, toasted brioche with a black garlic mayonnaise V
- Chicken and pistachio roulade, toasted brioche with caramelised apricots
- Marinated tiger prawns served with an avocado and coriander dip
- Mini blinis topped with smoked salmon, dill and caviar
- Smooth chicken liver parfait on toasted brioche with sweet caramelised onion
- Baby mozzarella, Kalamata olive and semi dried cherry tomato skewers with pesto V
- Fennel poached prawns with Marie Rose sauce and crisp cucumber and paprika
- Baked vegetable frittata with hummus, chickpeas and green olives V
- Feta, olive and plum tomato on toasted garlic croutes V
- Courgette and halloumi fritters with Greek yoghurt V
- Vine tomato and shallot bruschetta with fresh basil V
- Olive oil crostini with goats cheese, fig and maple jam V
- Puff pastry pizza wheels with roasted red pepper and fresh basil compote V
- Peppered goats' cheese croustade with tomato and mild green chilli chutney V
- Baked sweet potato served with a coconut cream and lime dressing, fresh coriander V
- Vine leaves with yoghurt tzatziki and fresh mint V
- Red wine poached Williams pear with blue cheese and fresh sage V
- Red pepper and zucchini scones with olive tapenade and mascarpone cream V

HOT

- Fried parmesan and parsley risotto balls with basil pesto V
- Chipolata sausages served with a caramelised red onion and grain mustard dip
- Chicken satay skewers topped with roasted peanuts
- Spiced chicken fillet goujons with guacamole and coriander
- Deep fried goats' curd with almonds, red onion and cranberry jam V
- Courgette velouté topped with smoked bacon crumb, served in a shot glass
- Minced pork and rice noodle balls with Asian flavours and sweet chilli dipping sauce
- Baked figs with cured ham, dressed in a sage and wild flower honey glaze
- Classic macaroni parmesan cheese bites with smoked bacon mayonnaise
- Deep-fried chicken balls flavoured with oriental spices, accompanied by a plum dip
- Baked new potatoes with roasted pancetta, parmesan and parsley
- Salmon cakes with herb mayonnaise
- Fresh spinach and marinated feta cheese samosa with Greek yoghurt V

SWEET

White chocolate and lemon curd profiteroles with raspberry meringue

Mini terracotta pot of Bramley apple, golden raisin compote topped with buttery crumble

Double chocolate brownie with salted caramel sauce

Kilner jars of fresh raspberry Eton mess

Mini pavlova with raspberries and dark chocolate ganache

Strawberries dipped in chocolate and drizzled with white chocolate

Meringue nest topped with wild berries and Chantilly cream

Baby fruit tarts with crème patisserie and seasonal fruits

Glazed lemon meringue cones

Fresh fruit kebabs with mango coulis and whipped vanilla cream

Mini Victoria sponges with raspberry jam

Assorted macarons

Caramelised apple tartlets with vanilla and apple compote

Kentish strawberries with marshmallows, drizzled in milk and white chocolate on a skewer

Buttery shortbread fingers topped with lemon curd and rosemary scented mascarpone cream

Scone with clotted cream and strawberry jam



Evening Food

Within the Twilight package you have evening food included for your guests.

We offer a choice between two menus.

All offerings are in handheld packaging/bowls and circulated by our waiting team amongst guests.

The bar seating and additional seating in our Wedding Breakfast Barn is available for guests to seat if they wish

Menu 1: Evening Platters

Please choose 3 savoury options.

SAVOURY

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce and French fries

Kentish burger with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun with seasoned French fries

Cubes of marinated chicken with salad and tzatziki in a pitta pocket served with golden chips and melted grated cheese

Griddled halloumi with salad and tzatziki in a pitta pocket served with golden chips

Lightly salted tortilla chips topped with melted cheese, tomato salsa, guacamole, sour cream and jalapenos

Spiced beef quesadillas with pico de gallo and Monterey Jack cheese

BBQ chicken wings marinated in sweet hickory sauce and maple syrup

Classic grilled sandwich on white bread with melting Monterey Jack cheese V

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with chunky chips

Slices of Applewood smoked bacon inside a soft floured bap

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun with seasoned fries V

Please choose 2 sweet options.

SWEET

Belgian waffles with assorted toppings

Pavlova with raspberries and dark chocolate ganache

Jam or chocolate noisette filled beignets

Chocolate dipped profiteroles filled with Chantilly cream

Lemon tart and whipped cream

Double chocolate brownie with salted caramel and clotted cream

Fresh fruit kebabs with mango coulis and whipped vanilla cream

Scone with clotted cream and strawberry jam

Classic lemon meringue pie

Seasonal fruit tarts with crème patisserie

Chocolate and caramel tart with nut brittle

Treacle tart and crème fraîche



Menu 2: Bowl Food

Please choose 3 savoury options.

COLD

Slow cooked duck and butterbeans with chorizo and sherry vinegar dressing

Heirloom tomato and baby mozzarella salad with cracked black pepper and sea salt topped with toasted pine nuts V

Italian three bean salad with a spicy chipotle dressing and flat leaf parsley V

Seared chicken Caesar salad with shaved parmesan, crunchy cos lettuce bound in a rich creamy dressing

Singapore noodles with baby prawns and Asian leaf

Roasted vegetable couscous bound in a basil pesto dressing V

Greek salad with feta cheese, Kalamata olives, cucumber, and tomato finished with a light oregano and olive oil dressing V

Pesto chicken, farfalle pasta with parmesan and olive oil

Roasted butternut squash and cucumber salad with coriander, lime and chili topped with fresh rocket V

Sesame and soya marinated chicken with spring onion and cashew nut rice salad

HOT

Roast butternut squash risotto with basil oil, parmesan topped with parsnip crisps V

Traditional Shepherd's pie, gratinated with Winterdale Shaw cheddar cheese

Cumberland sausages with creamy mustard mash and caramelised red onions

Italian penne pasta with pork and beef meatballs in a rich tomato sauce

Market fresh fish pie topped with cheesy mash and fresh herbs

Red Thai vegetable curry on a bed of aromatic basmati rice V

Pad Thai chicken noodles with cashew nuts and Asian leaf

Aubergine and tomato moussaka with sliced new potatoes and cheese sauce V

Chili con carne served with pilau rice and topped with sour cream and chives

Slow cooked shoulder of lamb with crushed new potatoes, spinach and white wine sauce

Roast Italian chorizo sausages with cannellini beans, green lentils and finished with a lightly smoked paprika tomato dressing

Herb crusted roast salmon fillet served with sliced new potatoes, green beans and pesto sauce

Malaysian vegetable laksa served on aromatic jasmine rice and bound in a rich coconut and lime leaf sauce V

Menu 2: Bowl Food

Please choose 2 sweet options.

SWEET

Sticky toffee pudding with butterscotch sauce and pouring cream

Vanilla panna cotta topped with a fresh berry compote

Double chocolate brownie with salted caramel sauce and pistachio

Individual Eton mess layers of meringue, strawberries, Chantilly cream and laced with berry coulis

Fresh strawberries and pouring cream finished with vanilla whipped cream

Milk chocolate bread and butter pudding with pouring cream

Classic chocolate profiteroles covered in dark chocolate sauce and double cream

Creamy vanilla rice pudding with slow cooked rhubarb

Vanilla cheesecake topped with apple and berry compote

Poached pear with cardamom and star anise syrup, almond crumb





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